**CHEESE AND CHIVES MUFFINS**

**Makes**

24

**Ingredients**

* 1/2 cup canned corn kernels, drained
* 3/4 cup tasty cheese, grated
* 1 1/2 tablespoons chives, chopped
* 1/3 cup olive oil
* 2 eggs
* 3/4 cup milk
* 2 cups plain flour, sifted
* 3 teaspoons baking powder

**Method**

1. Pre-heat oven to 180°C.
2. In a large bowl, combine ½ cup drained, canned corn kernels, ¾ cup grated tasty cheese, 1 ½ tablespoons chopped chives, 1/3 cup olive oil, 2 eggs and 3/4 cup milk.
3. Add 2 cups sifted plain flour and 3 teaspoons baking powder, folding in gently until just combined.
4. Spoon mixture into two lightly greased 12-hole mini muffin pans.
5. Bake for 20 minutes or until golden. Serve warm or cold.